



Banana Macadamia Nut Bread

Recipe from: Honolulu Boys Choir

1 cup Sugar
1/3 cup Margarine or Butter, softened
2 Island Fresh Eggs
1 ½ cups mashed ripe Island Fresh Bananas (3-4 medium size)
1/3 cup Water
1 2/3 cups Flour
1 teaspoon Baking Soda
½ teaspoon Salt
¼ teaspoon Powder
½ cup chopped Island Fresh Macadamia Nuts, unsalted

Preheat oven at 350°F. Grease only bottom of loaf pan. Mix sugar and margarine in 2 ½ quart bowl. Stir in eggs until blended. Add bananas & water. Beat 30 seconds. Stir in remaining ingredients, except nuts, just until moistened. Stir in nuts. Bake until wooden toothpick inserted in center comes out clean. (75 minutes for 8" loaf, 55-60 minutes for 9" loaf). Cool 5 minutes. Remove bread from pan. Cool completely before slicing.

Yield: Makes 1 loaf (about 24 slices)